IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.   (Previously Presented) A process for the adaptation of flavor mixtures, comprising the steps of:

a)   selecting or preparing a first matrix comprising a flavor mixture having desired properties,

b)   analyzing the flavor composition and flavor concentration in the headspace above the first matrix,

c)   introducing the flavor mixture into a second matrix,

d)   analyzing the flavor composition in the headspace above the second matrix,

e)   comparing the results in step b) and d),

f)   changing the flavor composition in the second matrix to correspond to those of the first matrix and

g)   preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites.

2. (Previously Presented) A process for the adaptation of flavor mixtures comprising the steps of:

a)   selecting or preparing a first matrix comprising a flavor mixture having desired properties,

b)   analyzing the flavor composition and flavor concentration in the headspace above the first matrix,

c)   introducing the flavor mixture into a second matrix,

d)   analyzing the flavor composition in the headspace above the second matrix,

e)   comparing the results in step b) and d), wherein the comparing step comprises:

    1)   calculating a correction factor from the peak area percentages of the analyses of the first matrix and the second matrix,

    2) calculating the number of moles of the individual flavor compounds in the flavor mixture,

f)   on the basis of the correction ~~factors~~ determined in step 2) adapting the flavor mixture ~~to~~ of the second matrix to correspond to that of the first matrix and

g)   preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites.

3.   (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4.   (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Previously Presented) A process for the adaptation of flavor mixtures comprising the steps of:

a)   selecting or preparing a first matrix comprising a flavor
      mixture having desired properties,

b)   analyzing the flavor composition and flavor concentration
      in the headspace above the first matrix,

c)   introducing the flavor mixture into a second matrix,

d)   analyzing the flavor composition in the headspace above the
      second matrix,

e)   comparing the results in step b) and d),

f)   changing the flavor composition in the second matrix to
      correspond to those of the first matrix and

f)   preparing the novel flavor mixture in accordance with the
      analytical result and subjecting said flavor mixture to
      sensory testing,
      wherein said first matrix and the second matrix are
      independently foods, cosmetics, or requisites;
      wherein the analyses are carried out by means of static
      headspace gas chromatography;
      wherein the peak area values determined by gas
      chromatography for the flavor compounds in the headspace
      over the first matrix and for the flavor compounds in the

headspace over the second matrix are used to form a quotient for calculating the correction factors.

6. (Previously Presented) A process according to Claim 1, wherein the adapted novel flavor mixture is introduced into the second matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the first matrix.

7. (Cancelled)

8. (Previously Presented) A flavor mixture produced from a process for the adaptation of flavor mixtures comprising the steps of:
a.) selecting or preparing a first matrix comprising a flavor mixture having desired properties,
b.) analyzing the flavor composition and flavor concentration in the headspace above the first matrix,
c.) introducing the flavor mixture into a second matrix,
d.) analyzing the flavor composition in the headspace above the second matrix, and
e.) comparing the results in step b) and d),
f.) changing the flavor composition in the second matrix to correspond to those of the first matrix and
g.) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said first matrix and said second matrix are independently foods, cosmetics, or requisites.